

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Nutrition and Food Services Management

2015

FNM1 Curriculum Modification for 2016-17

Fanshawe College

Follow this and additional works at: https://first.fanshawec.ca/cae_tourismhospitalityculinary_nutritionfoodmgmt_documentation

CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

RECEIVED

DEC 02 2015

Program Requiring Changes

Program Title: Food Nutrition Management		
Program Number: FNM1	Date Submitted: 11/23/2015	
Dean responsible for program: David Belford	Chair: Gary Masters	
Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input type="checkbox"/> Ontario College Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Grad Certificate <input type="checkbox"/> Degree <input type="checkbox"/> Apprenticeship		
Program Intakes: <input checked="" type="checkbox"/> F <input checked="" type="checkbox"/> W <input type="checkbox"/> S Other:	Catalogue Year(s) Impacted: 20167	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 2011	
<i>I have read the reasons for the change and...</i>		<i>Signature and date</i>
Dean of Faculty (responsible for program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	<i>DL Belford Dec 2/15</i>
Dean of Faculty (impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Dean of Faculty (impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Associate Vice President Academic (required for major changes and late DAs):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	<i>Dec 24/15</i>
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>Judy Geddes Dec 23/15</i>
Office of the Registrar:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>amcall</i>

- up for review in 2016.

SLLS: sign. reg'd. - attached email

Please answer each of the questions below, if applicable. Missing or incomplete information may delay review of the proposed changes.

1.0 Describe proposed change(s). Complete Appendix A (if necessary) and amend SDAR (Refer to Appendix C).

Add New Practical Course: FDMG-1081 A La Carte Cuisine

- Incorporate 75 hours of additional **Practical** training into the Culinary Skills – Chef Training Program to replace 75 hours that were removed from 20145 D.A. (Bake 1004)

Changes to current NUTR-1017 course: to FDMG-1082 The Culinary Profession

- Split existing NUTR-1017 course (only offered in 2nd semester) into 2 x 15 hour courses (split over both first and second semester)
- Add HOSP 1001 (already exists) to first year curriculum.
- Change hours for NUTR-1017 from 30 hours to 15 hours.
- Change name of NUTR-1017 course.

Changing COMM-3041 to COMM-3080

- To align with the Language and Liberal Studies common communications course

2.0 Reason/Rationale for Changes

2.1 The reason for the change is based on:

- ☒ A recent program review
- ☐ College Advisory Committee feedback
- ☒ Program Advisory Committee feedback
- ☐ Student feedback
- ☐ KPI results
- ☐ Accreditation or other regulatory requirements
- ☒ Shared curriculum
- ☒ Trends in the field/industry
- ☒ Other (please describe): To increase

Add New Practical Course:

- Increased focus on practical training. Support plan as laid out in Kingsmill's planning discussions in order to create a viable learning experience for our students in the new, increased restaurant/deli kitchen at the new location.
- Improved, realistic experiential learning for first year students.
- Mimic delivery of FDMG 3034 course (At the Stoves), currently being offered to CLM6 students.
- Prudent use of training space – conducting a practical course in environment other than a traditional training lab.
- Support “brand goal” to become a premier culinary college offering more hands on experience based learning than any other Ontario College.
- Better support the Deli operation – students will prepare majority of food items for Hot food and Meals to go offered in Deli
- Introduce a new course in order to ensure students are involved in complete operation of restaurant at Downtown Campus.

Changes to current NUTR-1017 course:

- in order better prepare students for the job search and employment opportunities. Many employers come on campus to recruit students in Fall semester
- we need a venue to work with the students to make them aware of the recruitment process/ make sure they have all tools necessary.

2.2 Does the change support the College's Strategic Framework (mission, vision, values)?

- ☒ Yes
☐ No (If no, please explain)

2.3 What strategic goal(s) does the proposed change support?

- ☒ Goal 1 - Enrolment growth
☒ Goal 2 - Flexible delivery options
☒ Goal 3 - Premier student experience
☐ Goal 4 - Sustainable College life

3.0 Students

3.1 Will the change affect the cost of the program for students?

- ☒ Yes
☐ No

3.2 If yes, there will be an additional cost for:

- ☐ Materials (Include details):
☐ Equipment (Include details):
☒ Other (Please describe):

Increased hours on D.A. will translate into increase in tuition cost.

- No lab fees associated with this new course

- By replacing the 75 hours that was removed, we are bringing tuition cost back to prior level (minus lab fee).

4.0 Program Learning Outcomes

4.1 Will the proposed change meet the Program Vocational Learning Outcomes? (Complete Appendix B)

☒ Yes

☐ No

4.2 Are there any implications related to progression because of pre-requisite courses (and/or co-requisite courses)?

☒ No

☐ Yes (If yes, please explain)

5.0 Relationships with Other Programs

5.1 Are any of the courses impacted by the change provided by another School (e.g., SLLS, LKSB) and/or delivered at another campus?

☐ No

☒ Yes

5.2 What Schools/Campuses will be impacted by the proposed change?

- ☐ School of Information Technology
- ☐ Lawrence Kinlin School of Business
- ☐ School of Tourism and Hospitality
- ☐ School of Health Sciences
- ☐ School of Human Services
- ☐ School of Nursing
- ☐ School of Public Safety
- ☐ School of Contemporary Media
- ☐ School of Design
- ☒ School of Language and Liberal Studies
- ☐ School of Aviation Technology
- ☐ School of Applied Sciences and Technology
- ☐ Donald J. Smith School of Building Technology
- ☐ School of Transportation Technology
- ☐ Continuing Education
- ☐ Simcoe/Norfolk Regional Campus
- ☐ Woodstock/Oxford Regional Campus
- ☐ St Thomas/Elgin Regional Campus

5.3 Will the change affect pathway agreements (e.g., bridging, articulations, laddering, advanced standing) with other Fanshawe program(s) and/or other institution(s)?
(Refer to the pathway agreements listed here: <http://transferagreements.fanshawec.ca/>)

- ☒ No
☐ Yes (If yes, indicate when you will notify the other Fanshawe program(s) and/or other institution(s) of the change)

5.4 If this program is a Co-Operative Education program, will the proposed change impact Co-op?

- ☒ No
☐ Yes (If yes, consult with the Co-op office prior to submission)

6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- ☐ No
☒ Yes (If yes, please explain)

- Will need a faculty member to teach new course 10 hours per week.
- Can work with existing Partial load teachers to facilitate staffing needs.
- Create efficiencies by reducing the # of paid staff currently working in the restaurant and by having coverage in the restaurant kitchen at all times.
- Potentially decrease amount of part time staffing needed in Deli

- Teach load for current NUTR - 1017 will be split over two terms - does not increase overall cost.

6.2 Will the proposed change impact any of the Enabling areas?

- ☒ No
☐ Yes (If yes, please explain)

6.3 Will the proposed change affect space and/or technology requirements?

- ☒ No
☐ Yes (If yes, please explain)

7.0 General College Requirements

7.1 Are changes consistent with Colleges policies/practices?

- ☒ Yes
☐ No (If no, please explain)

7.2 Indicate:

- i) Total program hours before proposed change: _____ 1510 _____
ii) Total program hours after proposed change: _____ 1585 _____
iii) Level(s) in which the proposed change(s) occurs: _____ year 1 _____

7.2.1 Are the total program hours consistent with the requirements as listed below?

☐ Yes

☒ No (If no, please explain) Higher.

- This is the first phase in an overall plan to increase focus on Practical courses and decrease theoretical courses (when possible).
- Would like to reduce program hours by further 30 hours in for 2017/18 by doing the following...
- Combine FDMG 1029 and 3023 into one 45 hour course instead of existing 2x30 hour course offerings.
- Look into possibility of removing FDMG 1030 (15 hours) as long as outcomes can be blended into new course.

Local Certificate - 300 hours	Ontario College Certificate - 600 hours
Diploma - 1200 to 1400 hours	Advanced Diploma - 1800 to 2000 hours
Graduate Certificate - 600 hours	

7.3 Will the program meet the General Education requirements (Policy 2-B-02) as listed below?

☐ No

☒ Yes

Local Certificate, Ontario College Certificate and Graduate Certificate - none required)	Diploma - 3 required (minimum of 1 must be an elective)	Advanced Diploma - 4 required (minimum of 2 must be electives)
---	--	---

7.4 Will the program have 25% distinct curriculum to meet the Residency Requirement of 25% credit units? Consider all pathway agreements (e.g., bridging, internal articulations, laddering, advanced standing) with other Fanshawe programs and/or other institutions.

☐ No

☒ Yes

Note: In accordance with POLICY NUMBER: 2-B-17 Graduation from Approved College Programs

...to be eligible for any College Credential a student must be enrolled and complete at least 25% of that program's credit units at Fanshawe College, unless stipulated differently by other approving bodies such as the Postsecondary Education Quality Assessment Board (PEQAB).

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

Course Code	Existing DA Courses	Total Hours	Total Credits	Describe proposed changes	Course Code	Proposed DA Courses	Total Hours	Total Credits
Year 1								
FDMG-1002	Basic Food Preparation I	75	3.5		FDMG-1002	Basic Food Preparation I	75	3.5
FDMG -1029	Food Theory I	30	2		FDMG -1029	Food Theory I	30	2
WRIT-1042	Reason & Writing for THS	45	3		WRIT-1042	Reason & Writing for THS	45	3
SANI-1002	Safety & Sanitation	15	1		SANI-1002	Safety & Sanitation	15	1
FDMG-1030	Skills Development	15	1		FDMG-1030	Skills Development	15	1
BAKE-1001	Basic Bake Practical I	75	3.5		BAKE-1001	Basic Bake Practical I	75	3.5
BAKE-1002	Bake Theory	15	1		BAKE-1002	Bake Theory	15	1
NUTR-1018	Nutriton-Intro	30	2		NUTR-1018	Nutriton-Intro	30	2
GEN XXXX	General Education	45	3		GEN XXXX	General Education	45	3
FDMG-1064	Purchasing & Menu Planning	30	2		FDMG-1064	Purchasing & Menu Planning	30	2
FDMG-1039	Dining for Professional Success	45	3		FDMG-1039	Dining for Professional Success	45	3
FDMG-1003	Basic Food Preparation II	75	3.5		FDMG-1003	Basic Food Preparation II	75	3.5
FDMG-1017	Meat Theory	30	2		FDMG-1017	Meat Theory	30	2
FDMG-3023	Food Theory II	30	2		FDMG-3023	Food Theory II	30	2
FDMG-3011	Garde Manger Practical	75	3.5		FDMG-3011	Garde Manger Practical	75	3.5
NUTR-1017	Nutrition Professions	30	2	Change Hours	FDMG-1082	The Culinary Profession	15	1
COMM-3041	Professional Communication for THS	45	3	Change Name	COMM-3080	Comm for Tourism and Hospitality	45	3
				add	HOSP-1001	Career Focus	15	1
				add	FDMG-1081	A La Carte Cuisine	75	3.5
TOTAL		705	41		TOTAL		780	44.5
Level 2								
TOTAL		0	0		TOTAL		0	0
Level 3								
TOTAL		0	0		TOTAL		0	0
Level 4								
TOTAL		0	0		TOTAL		0	0
Level 5								
TOTAL		0	0		TOTAL		0	0
Level 6								
TOTAL		0	0		TOTAL		0	0
PROGRAM TOTAL		705	41		PROGRAM TOTAL		780	44.5

PROGRAM MAPPING (Food and Nutrition Management)																			
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES	GROUP ONE/ YEAR ONE																		
	FDMG-1064- Purchasing & Menu Planning	NUTR-1018- Nutrition- Intro	BAKE-1001- Basic Bake Practical I	BAKE-1002- Bake Theory	FDMG-1002- Basic Food Preparation - I	FDMG-1029- Food Theory 1	SANI-1002- Sanitation & Safety	FDMG-3023- Food Theory 2	FDMG-1030- Skills Development	FDMG-3011- Garde Manger	FDMG-1003- Basic Food Preparation 2	FDMG-1017- Meat Theory	FDMG-1039- Dining for Professional Success	HOSP-1001 Career Focus	FDMG-1082 The Culinary Profession	FDMG-1081 A La Carte Cuisine	WRIT-1042- Reason & Writing 1-Tourism & Hospitality	COMM-3080 Comm For Tourism and Hospitality	# OF COURSES SUPPORTING THE OUTCOME
4 = R 5 = RE 6 = TE 7 = TRE																			
T = Taught R = Reinforced E = Evaluated																			
The graduate has reliably demonstrated the ability to: (Source: MTCU Code: 53204)																			
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.	7		5	5	4	4	5	5	4	5		4		5	5				12
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.	5			5	7	4	5	5	4	5	5	5		5	5				12
3. execute mathematical operations accurately.	6				4						4	4							4
4. apply a systematic approach to solve problems.					7	5			5		7	4							5
5. use a variety of thinking skills to anticipate and solve problems.			5		7	7			5		7	7							6
6. locate, select, organize, and document information using appropriate technology and information systems.	5		5		4		5	5	4		5	7							8
7. analyze, evaluate, and apply relevant information from a variety of sources.	5				4	7		5	4		4	7							7
8. show respect for the diverse opinions, values, belief systems, and contributions of others.					4	7			4		5	5		5	5	5			8
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.	5		5		7				4	5	5	4				5			8
10. manage the use of time and other resources to complete projects.	5		5	5	7	7	5	5	7	5	7	7		5	5				13
11. take responsibility for one's own actions, decisions, and consequences.	5		5	5	7	7	5	5	7	5	7	5				5			12
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE	8	0	6	4	11	8	5	6	10	5	10	11	0			3	0	0	

PROGRAM COORDINATOR: Tracy Jones
ACADEMIC CHAIR: Gary Masters
Date Completed:

PROGRAM MAPPING (Food and Nutrition Management)																				
PROGRAM VOCATIONAL LEARNING OUTCOMES		GROUP ONE/ YEAR ONE																		
1 - Introductory	FDMG-1064- Purchasing & Menu Planning	NUTR-1018- Nutrition-Intro	BAKE-1001- Basic Bake Practical I	BAKE-1002- Bake Theory	FDMG-1002- Basic Food Preparation - I	FDMG-3012- Garde Manger Theory	FDMG-1029- Food Theory 1	SANI-1002- Sanitation & Safety	FDMG-3023- Food Theory 2	FDMG-1030- Skills Development	FDMG-3011- Garde Manger	FDMG-1003- Basic Food Preparation 2	FDMG-1017- Meat Theory	FDMG-1039- Dining for Professional Success	FDMG-1081 A La Carte Cuisine	WRIT-1042- Reason & Writing 1-Tourism& Hospitality	HOSP-1001 Career Focus	FDMG-1082 The Culinary Profession	COMM-3080 Professional Communication for Tour/Hosp	# OF COURSES EVALUATING THE OUTCOME
2 - Intermediate																				
3 - Advanced																				
The graduate has reliably demonstrated the ability to: (Source: MTCU Code: 53204)																				
1. practice in accordance with the code of ethics of the appropriate professional association.			1		1			1		1	2	2			2		1	2		9
2. evaluate personal strengths and limitations in practice.			1		1					1	2	2					1	2		7
3. exhibit professional conduct.			1		1					1	2	2			2					6
4. apply a knowledge of normal and clinical nutrition.		1			1							2								3
5. participate in the provision of nutritional care in a variety of settings including institutional and community environments.		1																		1
6. participate in master menu planning.	1											2								2
7. participate in procurement of goods and services.	1			1					1				1							4
8. supervise the preparation of food products and special feedings following standardized recipes and production procedures.															1					1
9. supervise food distribution according to established standards.	1							1							1					3
10. supervise operational procedures to meet established standards for safety and sanitation according to established policy, procedures, and regulations.								1												1
11. participate in the management and coordination of catering activities and cafeteria promotions.	1																			1
12. participate in the management of the food service and nutrition department.	1							1												2
13. participate in facility-wide quality management programs.													1							1
14. participate in the management of departmental human resources.																				0
15. supervise personnel through the use of appropriate management, training, and motivational techniques.																				0
16. participate in the financial planning for and management of the department.	1																			1
17. develop and maintain clear communication channels both within the department and externally.	1														1		1	2		4
18. use computers and other available electronic technology for activities in food service management and nutritional care.																				0
TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE	7	2	3	1	4	0	0	4	1	3	3	5	2	0	5	0			0	
V = Vocational Courses E = Essential Employability Skills Courses																				
GM = General Education (mandatory) G = General Education (elective)																				

NB - Only indicate the outcomes that are Taught & Evaluated (TE or TRE) in a course

PROGRAM COORDINATOR: Tracy Jones

ACADEMIC CHAIR: Gary Masters

Date Completed:

Analysis of Mapping Results:

Degree Audit Report

Catalog: 2016/2017

Program: FNM1

Name: Food and Nutrition Management

Department: THS - Tourism & Hospitality

Academic Level: PS

CCD: 8 - 4AcadSem/1200-1400hrs

Grade Scheme: LG2

Major: FNM1 - Food & Nutrition Management

Div: THS - Tourism & Hospitality Division

Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 86.10

Residency Reqmt: 22.00

GPA Requirement: 2.000

Residency Reqmt GPA: 2.000

Minimum Grade: D

Academic Requirement: FNM1.16 Food and Nutrition Management

Major: FNM1

Grade Scheme: LG2

Minimum GPA: 2.00000

Minimum Grade:

Subrequirement: Year 1

Gen Ed - Take a 3 credit General Education elective course

Take all of the following Mandatory Courses:

Group 1

add: FDMG-1064	Purchasing & Menu Planning	75.00	3.80	Total	Total	GE
add: HOSP-1001	Career focus	15.00	1.00	Hours	Credits	
FDMG-1064	Purchasing & Menu Planning	30.00	2.00			
NUTR-1018	Nutrition-Intro	30.00	2.00			
BAKE-1001	Basic Bake Practical I	75.00	3.50			
BAKE-1002	Bake Theory	15.00	1.00			
FDMG-1002	Basic Food Preparation - I	75.00	3.50			
FDMG-1029	Food Theory 1	30.00	2.00			
SANI-1002	Sanitation & Safety	15.00	1.00			
FDMG-3023	Food Theory 2	30.00	2.00			
FDMG-1030	Skills Development	15.00	0.50			
FDMG-3011	Garde Manger	75.00	3.50			
FDMG-1003	Basic Food Preparation 2	75.00	3.50			
FDMG-1017	Meat Theory	30.00	2.00			
FDMG-1039	Dining for Professional Success	45.00	3.00			**
WRIT-1042	Reason & Writing 1-Tourism & Hospitality	45.00	3.00			
Remove: COMM-3041	Professional Communication for Tour/Hosp	45.00	3.00			

add: COMM-3080 Comm for Tourism and Hospitality 45 3

Group 2

Take HOSP-1004 to continue into CLM or BPM

or take NUTR-1017 to continue into FNM

add: FDMG-1081	The Culinary Profession	15.00	1.00	Total	Total	GE
remove: HOSP-1004	Culinary Professions	30.00	2.00	Hours	Credits	
remove: NUTR-1017	Nutrition Professions	30.00	2.00			

Subrequirement: Externship

Take the following Mandatory Courses:

		Total	Total	GE
		Hours	Credits	
NUTR-1015	Field Placement	175.00	4.80	
SFTY-1056	General Health & Safety-Field Placement	2.00	0.00	

Degree Audit Report**Subrequirement: Year 2**

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
ANTH-1002	The Anthropology of Modern Gastronomy	45.00	3.00	**
NUTR-1011	The Science of Food & Nutrition	45.00	3.00	
NUTR-1012	Physiology & Normal Nutrition	30.00	2.00	
ACCT-1004	Principles of Accounting 1	60.00	4.00	
NUTR-1013	Clinical Documentation	30.00	2.00	
NUTR-1014	Therapeutic Nutrition	30.00	2.00	
HOSP-1013	Employee Relations	45.00	3.00	
NUTR-3008	Nutrition Therapy Practical	45.00	2.00	
NUTR-3004	Clinical Placement	175.00	4.80	
FDMG-1060	Institutional Facility Design	40.00	3.00	
MGMT-1200	Leadership & Organizational Skills	40.00	3.00	
FDMG-5018	Auditing & Compliance	40.00	3.00	
FINA-3038	Finance for Food & Nutrition Management	40.00	3.00	
NUTR-3006	Nutrition Screening	40.00	3.00	

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Year 1

Subrequirement: Program Residency

Students Must Complete a Minimum of 22 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:

Approved by Dean:

General Education Approved By(as appropriate):

Department and Date:

Date:

Date:

[Signature]
12/24/15

THS NOV 26, 2015

Dec. 2/15

de Groot, Elizabeth

From: Bugorski, Jessica
Sent: Wednesday, December 23, 2015 10:33 AM
To: de Groot, Elizabeth
Cc: Pearce, Helen; Gedies, Tracy; Gremaud, Tony
Subject: RE: Curriculum Modification Requests affecting SLLS - approval requested

Hi Elizabeth,

As far as I know, all of these are correct. Tony Gremaud would know best, but he is away until January 4th. If you are on a timeline, please move forward as I know he has been working closely with all of the areas to make sure everything is accurate.

Thanks,
Jess

Jessica Bugorski
Acting Chair, School of Language & Liberal Studies

School of Language & Liberal Studies (A2003)
1001 Fanshawe College Blvd. London, ON N5Y 5R6
T: 519-452-4430 x4704 | F: 519-451-5965
jbugorski@fanshawec.ca
www.fanshawec.ca



From: de Groot, Elizabeth
Sent: Friday, December 18, 2015 12:29 PM
To: Bugorski, Jessica <jbugorski@fanshawec.ca>
Cc: Pearce, Helen <hpearce@fanshawec.ca>; Gedies, Tracy <TGedies@fanshawec.ca>
Subject: Curriculum Modification Requests affecting SLLS - approval requested

Good Morning Jessica,

We have received several Curriculum Modification Requests here is CAE in which the requested changes affect SLLS. Tracy asked me to follow up with you to ensure that you were aware of the changes and approved. I have listed the changes below for each program. Please let me know as soon as possible if we are good to move forward with these changes.

COMM-3080 (Comm for Tourism and Hospitality) replaces COMM-3041 (Professional Communications for Tour/Hosp)

1. Food Nutrition Management (FNM1)
2. Golf and Club Management (GRM2 & GRM3)
3. Hospitality Management – Food and Beverage (FBM3 & FBM4)
4. Hospitality – Hotel and Resort Service Management (HTM5 & HTM6)
5. Special Events Planning (SEP1)
6. Tourism – Travel (TTC5)

COMM-3077 (Communication for IT) replaces COMM-3047 (Communications for IT Professionals)

7. Computer Systems Technician (CTN2)